

HOME, ITS PROBLEMS AND INTERESTS



A NEW MILLINERY CONCEIT.

One of the latest models shown in the millinery world is illustrated in above sketch. There is just the slightest suggestion of the old English walking hat with a high round crown. This one is brown felt with a Persian crepe scarf around crown caught in front with dull gold buckle studded with rhinestones. A long brown plume starts from left side and falls over back of hat.

JANUARY POETS' LUNCHEON

By EDITH A. BROWN.

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January brings two American poets' birthdays for the club luncheon series—that of Bayard Taylor, who was born at Kennett Square, Pa., January 11, 1825, and of Edgar Allan Poe, whose birthday anniversary comes later in the month.

Bayard Taylor's reputation as "the great American traveler" makes a change possible in the arrangement of the program and detail for this one poet luncheon at least. From his first great journey to Europe, made in the middle forties, to his death in Berlin in 1878, Bayard Taylor gave to the world a series of travel volumes and stories which are fascinating in style and so varied in scope and experiences that the sophisticated and untraveled have been wont to dub him an American Minuteman. Taking the truth and the untruth of the volumes, however, they form a series so interesting that his ability as a poet and novelist is overshadowed by his fame as a traveler. For this luncheon nothing could be more appropriate than "A Bayard Taylor Luncheon of the Nations."

Representative of his book on "A Journey to Central Africa, the Lands of the Saracens," have an African tale. His "Visit to India, China and Japan" makes an Oriental table very appropriate and his "Summer Pictures of Sweden, Denmark and Lapland" will make a pretty Scandinavian table. An American table should be added and possibly a European table, if an extra one is needed, but the countries chosen will give oddity of entertainment which the English, French and Italian tables have lost through much use.

For the toasts choose from each table a speaker to give a bit of experience of travel—personal, if possible—from a country the table represents. Or a descriptive sketch from the work of Taylor, which have been mentioned may be made interesting. At the close of the service or between courses a short program of vocal or instrumental music representative of the various countries should be given.

Every course should, in its turn, be representative of the countries—like-wise. For instance, the famous Indian soup—Mulligatawny—may open the luncheon, or, to be more strictly proper



in the choice of the opening course for a luncheon, there is Scotch broth. The fish course may be heralded from America and New England, at that, as the first of the American strongholds. This course may be codfish steak in New England style, served with well-buttered johnny cake.

Africa should be represented in the meat course, and anyone favored with an old black mammy some place along the family line may have a number of good old dishes to draw from. Belgian hare or rabbit may be served to look like possum, although the rabbit itself with the good luck its left hind foot is supposed to carry for the African native, is an appropriate and appetizing dish. With this, of course, must be served sweet potatoes. For the salad serve Brussels sprouts or Jerusalem artichokes with East Indian dressing. The dessert may hail from the frozen North, and nothing will better carry out the general idea of the ice and the snow than the dessert which the youngsters of Norway are wont to call "pif-paf." This is served much like chocolate russe in a bowl or custard eaten with a spoon—from which its name is derived. It is made of quantities of whipped cream, slices of cake, and rich, red raspberry preserves. The whipped cream is dropped in the bottom of the bowl, the slices of cake are thrust into this, and the preserves are dropped over this in little mounds. This is repeated—the cream, the cake, and the preserves—until the bowl is filled. With this may be served Russian tea, sweetened with

PROGRESSIVE DINNERS

Having Men Change Seats With Each Course Proves Pleasant and Entertaining.

Progressive dinners are not new, but they have never been given frequently because hostesses had a notion that they were difficult. Far from being the case, they simplify dinner giving, for they make their own amusement, constantly furnishing topics of conversation so that there is no danger of flagging. Therefore, during this holiday season when one wishes to entertain as much as possible, why not give one of eight or ten people? It is more desirable that there should be more guests than are necessary for general conversation, for at a progressive dinner the talk is apt to be confined to couples.

As the name implies, the guests progress through dinner, not only figuratively, but literally. That is to say, that with every course a man moves up one, or rather to the seat of the man next, so that before the end of the dinner he has talked with each woman guest.

Must Move On.

There is a good deal of fun in this, for when time is called as it were, the man must leave for the next woman, whether or no. Sometimes he is glad, more often he is sorry, and when he is in the midst of a deeply absorbing matter with his neighbor he is wretchedly even with his neighbor he is wretchedly even though the emotion may be concealed. But always there is variety, which after all is the main thing sought by hostesses.

Cornstarch Custard

Drain the syrup from a quart of canned fruit, bring it to a boil and add two level tablespoons of cornstarch, then beat in the pulp of the fruit, and lastly the well-beaten whites of two eggs. Pour into mold, cool, and serve with whipped cream. It is even more delicate if half the whipped cream is folded in before serving. Any fruit can be used, but we get most satisfaction from peaches.



JAUNTY CUTAWAY JACKET.

In the very few early spring tailored models which have been viewed, one feature is very marked, and that is the prominence of the eon and hip-length jacket. The natty, semi-fitting jacket, reaching barely to the hip line, and often formed the pony coat, is going to be a splendid model during the coming season for the youthful figure, but for the woman whose figure has developed into rounded lines and graceful curves the jacket which defines these same lines is far the better choice. The illustration shows a lustrous black broadcloth, developed into one of those jaunty cutaway coats, the back tight-fitting, the fronts semi-fitting and cut with that French seam half way between the neck, and the armhole running from shoulder to bottom of jacket, thus giving a prettier fit over the bustline, and doing away with the dart. The fronts are cut away from the bustline, where they are fastened with one button, revealing a vest of handsome brocade. The sleeve is the regulation coat pattern, finished with a cuff of black velvet, velvet likewise making the narrow roll-over collar.

PRESERVING IN MID-WINTER

By CORNELIA C. BEDFORD.

Midwinter is not usually considered the proper season in which to put up fruits. Occasionally, however, the most forlorn housekeeper will have some deficit in the preserve closet; this or that fruit crop was a failure, or some member of the family was too ill for her to spare the time when the berries were at their best. Yet, though there are no more cherries nor the currant, or quince jelly of which she is so fond, she may today turn her attention to fruit which is in season now on the market, and bring forth results which will please and satisfy all her family.

Orange Marmalade.

Drop any number of fine, juicy, seedless oranges into a bowl of cold water, let stand for half an hour, then scrub gently with a soft-bristle brush. Dip the peel of every fifth orange. Wipe and cut each lengthwise into quarters, then with a sharp knife cut the rind in the thinnest of slices. Now weigh, and for each pound of cut fruit allow three-quarters of a pint of cold water. Stir together, cover and let stand in a cool place for twenty-four hours. Bring quickly to the boiling point (using an agate or porcelain kettle) and simmer gently until the rinds are sufficiently tender to be easily pierced with a straw. Cool and again set aside for twenty-four hours. Weigh a second time and to each pound add one pound of granulated sugar. Boil rapidly, but steadily, until the fruit rinds are transparent and the syrup is quite thick, then bottle and seal.

Lemon Marmalade.

Prepare and cook in the same way as orange marmalade, but allow one pound and a half of sugar for each pound of cooked fruit and water. When slicing, put the pulp in a small bowl, cover with a portion of the measured water and let stand. Next day press off the water, squeezing hard, and add it to the fruit.

Grape Fruit Marmalade.

Make in the same way as orange marmalade, using only half the fruit rind. Allow from one pound and a quarter to one pound and a half of sugar to the pound of cooked fruit and water, according to the acidity of the fruit used.

Preserved Figs.

For this preserve what are known as bag figs, which have not been pressed to the same extent as the layer figs. Pick them over, remove stems, wash and soak in cold water for twenty-four hours to cover. Drain, weigh, and allow three-quarters of a pound of sugar to one pound of fruit and one-half of a cupful of water. Dissolve the sugar in the water and add the figs after steaming them over hot water for fifteen minutes. Simmer very gently until the fruit is transparent but unbroken, skimming as done. When all are cooked, boil down the syrup until rich and thick, add the figs, bring again to the boiling point, flavor very faintly with vanilla and bottle at once.

Branded Figs.

Prepare, steam, and cook the fruit in syrup in the same manner as for preserving, allowing similar proportions. When quite transparent set aside until next day. Drain off the syrup and boil down until very thick, adding a piece of vanilla bean to flavor. Set aside until cold, remove the vanilla and add an equal quantity of the best French brandy. Arrange the figs in bottles, fill with the syrup and seal.

Apricot Marmalade.

Select a fine grade of sun-dried fruit, pick over and wash, then soak in cold water for twenty-four hours. Drain, weigh, and for each pound allow three-quarters of a pound of sugar. To four pounds of fruit add the sugar and one scant cupful of water and cook slowly until reduced to a marmalade, stirring frequently.

Sweet Pickled Prunes.

Pick over, wash and soak four pounds of large prunes for twenty-four hours, then steam for twenty minutes. Boil together for ten minutes two pounds of sugar, one pint of vinegar, one ounce of whole cloves and stick cinnamon and one quarter of an ounce of ginger. Add the prunes, simmer very gently until tender, then rack and seal. What one knows as

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SEEN IN THE SHOPS

Superb fans, of white ostrich feathers, with sticks of mother-of-pearl, plain and set with gold.

A toby mug, the inside of white china and the outside like dull silver, very odd and attractive.

Chrysoprane is a new glass, in a delicate pale green, in various shapes for holding flowers.

From the antique, two golden birds at the top of a long pole, representing the device of some ancient family.

Beautiful pierced gold bracelets, some set with diamonds and topaz, others with pearls and turquoise.

A jewel box in the shape of a very small dressing case, with round sewing mirror, drawer lined with blue velvet and closed with lock and key. A very unique present.

For a pincushion, a small green velvet satchel with pierced silver top and handle.

A long plank supported by a rock, walking on it four different sized elephants, the whole made of bronze.

A chocolate set consisting of an odd-shaped pitcher and six cups and saucers, decorated with wreaths of small Dresden flowers.

A beautiful picture of Pompeii, done in colors, in a dark blue frame, which looks like lava. It is made to represent a door frame.

Such an attractive cut glass box, trimmed with silver gilt, the lid having a portrait painted on it.

Pillows for the cozy corners. They come in burnt leather, china silk, velvet, and hand-painted leather.

Pipe racks for the man's den, are quite elaborate, some very pretty ones are of hammered brass and make an attractive appearance on the wall.

through a sieve. Return to the fire until boiling hot, then bottle and seal.

Carrot Jam.

Wash and scrape or peel large carrots, cut in inch pieces, and weigh. To three pounds allow three pounds of sugar, six large lemons and two ounces of blanched almonds cut into strips. Steam the carrots until tender, then press through a sieve. Add the grated yellow rind and strained juice of the lemons, the sugar and shredded almonds and heat slowly. Simmer for twenty minutes, stirring very often, then put up in jars.

Spiced Pumpkin.

Pare and steam pumpkin until tender, then drain and press through a sieve. Measure, and to each quart add the strained juice of two lemons and one pound of granulated sugar, and cook slowly until almost as thick as marmalade. Add one-eighth of a teaspoonful each of mace and cloves, and one-half of a teaspoonful each of ginger and cinnamon and simmer for fifteen minutes longer.

Cranberry Preserve.

Pick over and wash sufficient cranberries to weigh five pounds, then chop coarsely. Put two pounds of seeded raisins through the food chopper, using the coarse knife. Thinly peel the rind from four large oranges, then take the pulp and juice of five. Boil the rind in water, changing several times until it is very tender and no longer bitter, then chop fine. Put the fruit and rind in a bowl, add five pounds of sugar, heat and simmer slowly until reduced to a jam, then can and seal.

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How to Entertain

To welcome the coming and speed the parting guest are duties seldom overlooked, but it is not always easy to know what to do with the guest "between times." Hence these rules, which a certain clever woman has laid down for a young niece who is just beginning to entertain:

Above all things, always know what you are going to do with your guests. Don't depend on standing round the piano and yelling the latest songs. They could have done that without getting dressed and coming to your house.

Don't expect girls to feel comfortable with hanging their wraps in the hall and going directly to the parlor. They will be on "pins and needles" unless they are allowed to run upstairs, peep into the mirror to make sure that their noses don't shine and that they are straight in the back.

Don't work all day over the affair, so that you will look like "The Wreck of the Hesperus" just blown in by the time your guests arrive.

Practice "keeping cool." Nine-tenths of the hostesses are so excited during an entertainment that, no matter what one says to them, they fail to grasp the meaning.

Your guests will go away feeling that they have had a much better time if your plans include a little activity than if they are asked to sit still and think all the evening.

Don't forget to insist on your father and mother coming into the parlor. They will be your most appreciative guests. Have pity on your friends' digestion. Bestow your best smile and most graceful word at parting.

How to Carry Money

Don't carry your money in your hand in a purse which you are likely to drop or lay down, at any moment. Keep your money, keys, and other valuables in a bag attached to your person and see the bag is securely fastened.

The safest way of all to carry money is to keep it in a small bag hung around the neck. This pocket can be made from a bit of ribbon, cambric, silk, or linen and suspended by a narrow piece of ribbon severely fastened. Have the little bag buttoned or hooked together, or use the patent fasteners, which are really most convenient of all. Wear this just inside your waist and you can get at it easily if you need to.

Of course, when a waist fastens in the back this bag is not available and the loose pocket must be relied upon. Drop loose change in small quantities into a coat pocket, but never a loose bill, as it will be blown or thrown out when you least expect it.

Green Gooseberry Jelly

Stew a quart of green gooseberries in a quart of water, with four ounces brown sugar, till tender, and let it all get cold, when you reheat it. This turns the juice a faint pink. Dissolve one ounce leaf gelatin in a little water, add to it four ounces more of brown sugar, then put it in the carefully strained juice of the fruit (running it once or twice through the jelly bag to get it nice and clear); mix it gently to gether, pour it into a wetted mold, and leave until set. Serve plain, or garnished with whipped cream, or sweetened egg white.

Ginger Pear

This conserve is often used as a dessert, to be served with thin wafers, or it is liked for Sunday evening suppers or a luncheon. It is best to put it away in small-sized glasses, as it is used in small quantities.

Weigh eight pounds of the hard pears, peel and cut in small "chips" with a sharp knife. Put into the preserving kettle with six pounds of granulated sugar, one-fourth pound of green "Canton" ginger, which has been scraped and grated, the juice and grated rinds of three large lemons. Put all together and bring slowly to the boiling point. Boil slowly three or four hours or until all is thick and transparent.

Any kind of fall pear will do it if it is still hard and crisp. This quantity makes about twelve jelly glasses full.

Grape Surprise

One pint of grape juice, one ounce of gelatin, one cup of sugar, one lemon, Malaga grapes, one-half cup of powdered sugar. Grate the rind of a lemon and mix it with powdered sugar. Dissolve sugar and gelatin in the grape juice, adding the lemon. Set to harden. Remove skins and seeds from enough Malaga grapes to fill a cup. When the jelly begins to thicken, stir in the grapes and the lemon rind and sugar. Serve with cream and the prepared sugar.

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